



LATE NIGHT MENU

APPETIZERS

HUMMUS 9
*roasted red pepper, vegetable crudité,
house made pita*

SKILLET CHIPS 6
*house made chips, blue cheese crumbles and
arrogant buffalo sauce*

ROASTED SOY BEANS 6
sea salt, cracked black pepper

RAW BAR

SHRIMP COCKTAIL 16
classic cocktail

OYSTERS ON THE HALF SHELL MP
mignonette, classic cocktail

TUNA POKE 13
*mango, garden mint, cashews, ponzu, sesame oil,
crispy wontons*

“SURF AND TURF” 16
*jumbo lump crab, charred beef carpaccio, arugula,
lemon vinaigrette, stone crab mustard*

SEAFOOD PLATTER 34
*oysters, shrimp, jumbo lump crab meat, crab claws,
tuna tartare
add Chilled 1lb Whole Lobster 15*

GARDEN

CLASSIC CEASAR 7/10
*garlic croutons, parmesan
(add anchovies 2)*

BLT “CHOP” 7/10
*iceberg lettuce, bacon, tomato, red onion, cucumbers.
dressing choice: blue cheese, 1000 island, 50/50*

PIZZA

TRADITIONAL 10
*red sauce, mozzarella
add artisan pepperoni 2*

DIABOLO 12
*red sauce, fresh & shredded mozzarella, spicy sopressata,
pepperoni & hot capicola, chili flakes*

MARGHERITA 12
*red sauce, roasted tomatoes
fresh mozzarella, basil oil*

ITALIAN SAUSAGE 12
*red sauce, fresh & shredded mozzarella, provolone, roasted
tomatoes, Italian sausage, wilted spinach*

KENNETT 12
*local mushrooms, herb cheese, arugula,
caramelized onions, dry aged goat cheese*

SPRING FLING 12
*creamy pesto, asparagus, spinach, tomatoes, peas, mushrooms,
fresh mozzarella & marinated cherry tomatoes*

NEW HAVEN “CLAM PIE” 12
fresh chopped clams, herb oil, parmesan, lemon & sea salt
